



HAPPY HOUR - \$10
(5PM-7PM, SEVEN NIGHTS A WEEK)

- **FIX** - YOUR CHOICE OF: BOURBON, RYE WHISKEY, SILVER RUM, DARK RUM, GIN, OR VODKA, FRESH LEMON JUICE, AND SUGAR.
- **DAIQUIRI** - YOUR CHOICE OF: SILVER RUM OR DARK RUM, FRESH LIME JUICE, SUGAR.
- **GIMLET** - YOUR CHOICE OF: GIN OR VODKA, FRESH LIME JUICE, SUGAR.
- **SHAKE** - YOUR CHOICE OF: BOURBON OR RYE WHISKEY, FRESH LIME JUICE, SUGAR.
- **SUSIE TAYLOR aka RUM BUCK** - YOUR CHOICE OF: SILVER RUM OR DARK RUM, HOUSE-MADE GINGER SYRUP, FRESH LIME JUICE, ANGOSTURA BITTERS, SODA WATER.
- **BOURBON GINGER HIGHBALL** - BOURBON, HOUSE-MADE GINGER SYRUP, FRESH LIME JUICE, SODA WATER.
- **PRESBYTERIAN aka CABLEGRAM** - RYE WHISKEY, HOUSE-MADE GINGER SYRUP, FRESH LIME JUICE, SODA WATER.
- **LONDON BUCK aka FOGHORN** - GIN, HOUSE-MADE GINGER SYRUP, FRESH LIME JUICE, SODA WATER.
- **HEADLESS HORSEMAN** - VODKA, HOUSE-MADE GINGER SYRUP, FRESH LIME JUICE, ANGOSTURA BITTERS, SODA WATER.
- **KITTY HIGHBALL (LOW ABV%)** - RED WINE, HOUSE-MADE GINGER SYRUP, FRESH LIME JUICE, SODA WATER.
- **HAPPY HOUR BEER - \$5**
RADEBERGER PILSNER

LOW ABV% COCKTAILS - \$12

“LOW-OCTANE” REFRESHMENTS AVAILABLE DURING ALL HOURS OF BUSINESS!

• **ARMOUR** - BLANC VERMOUTH, SWEET VERMOUTH, AMONTILLADO SHERRY, ORANGE BITTERS, SERVED NEAT WITH A LEMON TWIST.

(ADAPTED FROM THE OLD WALDORF ASTORIA BAR BOOK, BY A.S. CROCHETT, 1935)

• **GOLD FINCH** - MANZANILLA SHERRY, COCCHI AMERICANO, FRESH LEMON JUICE, SUGAR, ORANGE BITTERS, SODA WATER. SERVED LONG WITH A GRAPEFRUIT TWIST.

(LAUREN SCHELL, MILK & HONEY, 2012)

• **LOWSIDE SPECIAL** - AMARO LUCANO, FRESH JUICES OF PINEAPPLE AND LEMON, HOUSE-MADE ORGEAT*, CRACKED PEPPER, SODA WATER. SERVED LONG.

(R. BOCCATO, FRESH HILLS, 2016)

THE MENU - \$14

→ **BUILT IN THE GLASS OVER A ROCK:**

• **MEZCALETTI** - MEZCAL, AMARO MELETTI, ORANGE BITTERS, LEMON TWIST.

(R. BOCCATO, DUTCH HILLS, 2015)

• **MCKITTRICK OLD FASHIONED** - BOURBON, PEDRO XIMENEZ SHERRY, CHOCOLATE BITTERS.

(THEO LIEBERMAN, MILK & HONEY, 2011)

→ **SHAKEN, AND SERVED STRAIGHT UP:**

• **APPLEJACK COCKTAIL** - APPLEJACK, APPLE CIDER, RASPBERRIES, FRESH LEMON JUICE, SUGAR.

(ADAPTED FROM STUART'S FANCY DRINKS AND HOW TO MIX THEM, 1904)

• **RIGHT NOW** - GIN, AMARO CYNAR, FRESH LEMON JUICE, CUCUMBER, SALT, SUGAR.

(LAUREN MCLAUGHLIN AND JESSE HARRIS, MILK & HONEY 2013)

→ STIRRED, AND SERVED STRAIGHT UP:

- **COLD DECK** - COGNAC, SWEET VERMOUTH, CREME DE MENTHE, ORANGE BITTERS.

(ADAPTED FROM JACK'S MANUAL BY J. A. GROHUSHO, 1933)

- **MARCONI CORDLESS** - CALVADOS, RYE WHISKEY, BLANC VERMOUTH, ORANGE BITTERS, LEMON TWIST.

(R. BOCCATO, FRESH HILLS, 2016)

→ SHAKEN, AND SERVED DOWN:

- **ENZONI** - GIN, CAMPARI, CONCORD GRAPES, FRESH LEMON JUICE, SUGAR.

(VINCENZO ERRICO, MATCH BAR, 2000)

- **SUTTER'S MILL** - BOURBON, FRESH LEMON JUICE, PINEAPPLE, HONEY SYRUP, CINNAMON.

(GIL BOUHANA, MILK & HONEY, 2012)

→ SERVED LONG:

- **ARDSLEY COOLER** - OLD TOM GIN, HOUSE-MADE GINGER SYRUP, FRESH LIME JUICE, MINT, SODA WATER.

(ADAPTED FROM 688 RECIPES FOR DRINKS BY HERBERT JENKINS, 1914)

- **DONA GORGON** - CACHAÇA, APEROL, FRESH LEMON JUICE, MAPLE SYRUP, CINNAMON SYRUP, ANGOSTURA BITTERS, SODA WATER.

(R. BOCCATO, FRESH HILLS, 2016)

→ ON CRUSHED ICE:

- **VANILLA COBLER** - COGNAC, LICOR 43, HEAVY CREAM, NUTMEG.

(ADAPTED FROM THE FINE ART OF MIXING DRINKS, BY DAVID A. EMBURY, 1948)

- **ST. CHARLES PUNCH** - COGNAC, PORT WINE, FRESH LEMON JUICE, SUGAR, NUTMEG.

(ADAPTED FROM HOW TO MIX DRINKS, OR THE BON VIVANT'S COMPANION BY JERRY THOMAS, 1862 ED.)

➔ INQUIRE ABOUT OUR SELECTION OF SEASONAL
HOT DRINKS - \$14

ALL OTHER COCKTAILS

PLACE YOUR TRUST IN US, FOR WE ARE MORE THAN
QUALIFIED TO SATISFY. *** \$MP

***UPON YOUR REQUEST, UNCOOKED EGG WHITE EGG YOLK OR WHOLE EGGS MAY BE INCLUDED
AS AN INGREDIENT IN SOME COCKTAILS. THESE EGGS HAVE BEEN CAREFULLY STORED AND
ARE INDIVIDUALLY CRACKED TO ORDER. *SOME DRINKS MAY CONTAIN TRACES OF NUTS.

BEER

- **BELL'S TWO HEARTED IPA** KALAMAZOO, MI (USA)
16 OZ. CAN \$7
 - **RADEBERGER PILSNER** RADEBERGER, GERMANY
16 OZ. CAN \$6
 - **BLANCHE DE BRUXELLES** REBECQ-QUENAST, BELGIUM
16 OZ. CAN \$7
-

CIDER

- **J.K.'S SCRUMPY ORGANIC HARD CIDER** FLUSHING, MI
(USA)
16 OZ. CAN \$8
-

WINE

- **RED: \$8/11** • **WHITE: \$8/11** • **ROSÉ: \$8**
 - **CHAMPAGNE: PERRIER-JOUËT GRAND BRUT**
ÉPERNAY, FRANCE \$14; \$30 PER 375ML BOTTLE
-

SIPPING SPIRITS

FOR YOUR CONSIDERATION ON THE BACK BAR. \$MP

BAR SNACKS \$5 EACH

- BEEF JERKY • MIXED NUTS • PRETZELS WITH DIP